

THIS REPORT CONTAINS ASSESSMENTS OF COMMODITY AND TRADE ISSUES MADE BY USDA STAFF AND NOT NECESSARILY STATEMENTS OF OFFICIAL U.S. GOVERNMENT POLICY.

Voluntary - Public

Date: 6/24/2019

GAIN Report Number: CH19037

China - Peoples Republic of

Post: Beijing

China Notifies Draft National Standard on Cheese to the SPS Committee

Report Categories:

Trade Policy Monitoring

Approved By:

Mark Ford

Prepared By:

Abraham Inouye

Report Highlights:

On May 20, 2019, China's National Health Commission and the State Administration of Market Regulation jointly issued a draft National Food Safety Standard on Cheese for domestic comments, which are due by July 20. On June 3, China notified this draft standard to the WTO SPS Committee under G/SPS/N/CHN/1144 for comments from WTO members, which are due by August 2, 2019. The proposed standard will replace the current National Food Safety Standard on Cheese (GB5420-2010), with the final adoption date to be determined. This report contains an unofficial translation of the draft standard provided by the U.S. Dairy Export Council.

Preface

This standard replaces GB 5420-2010 "National Food Safety Standard - Cheese".

Compared with GB 5420-2010, the major changes contained in this standard are as below:

- the description of "Scope" is revised;
- the "Terms and Definitions" is revised;
- the "Sensory Requirements" is revised;
- "3.3 Physical and Chemical Indicators" is added;
- the "Microbial Limit" is revised;
- "3.7 Others" is added.

National Food Safety Standard Cheese

1. Scope

The Standard is applicable to ripened cheese and unripened cheese.

2. Terms and Definitions

2.1 Cheese

Cheese refers to a kind of dairy product in a ripened or unripened, soft, semi-hard, hard or very hard form, possibly having a coat, whose ratio of whey protein/casein does not exceed the corresponding ratio in milk (except ricotta cheese). Cheese is prepared with any of the below methods:

- (a) The protein in the milk and/or dairy product is coagulated or partially coagulated by the chymosin or other suitable coagulant, with or without adding fermenting bacteria, edible salt, food additive, food nutrition fortifier; then whey is drained out and products in forms of block, slice, shredded etc. are obtained by fermentation or non-fermentation process;
- (b) using casein or milk protein after coagulation, by adding or not adding fermenting bacteria, edible salt, food additive, food nutrition fortifier, products in forms of block, slice, shredded etc. are obtained by fermentation or non-fermentation process;

Note: other food ingredients (usage is no more than 2%) can be added to filamentous products to prevent product sticking.

2.1.1 Ripened Cheese

The ripened cheese refers to those that should not be used immediately after production, and should be stored under certain conditions for a certain period of time to produce cheese characteristics through biochemical and physical changes.

2.1.2 Unripened Cheese

Unripened cheese refers to those are edible soon after production.

2.2 Flavored Cheese

The production process is as in a) or b) of 2.1, but other food ingredients are added to (usage should not exceed 10%) the cheese, which gives the product a specific flavor.

3. Technical Requirements

3.1 Requirements on Raw Materials

3.1.1 Raw milk: shall conform to the requirements in GB 19301.

3.1.2 Other raw materials: should conform to the corresponding food safety standards and relevant provisions.

3.2 Sensory Requirements: shall conform to the provisions in Table 1.

Table 1 Sensory Requirements

Items	Requirements	Analytical method
Color	It shall possess the color that this kind of products should have	Take an appropriate amount of the sample in a clean white plate (ceramic plate or similar container) and observe the color and texture under natural light. Smell, rinse mouth with warm water, and then taste.
Taste and flavor	It shall possess the taste and flavor that the products should have	
Texture	It shall possess the texture that the products should have	

3.3 Physical and Chemical Indicators

3.3.1 The moisture content should conform to the requirements listed in Table 2.

Table 2 Moisture Content in Non-fat Ingredients

Items	Indicators				Analytical methods
	Soft	Semi-hard	Hard	Very-hard	
Moisture content in non-fat ingredients ^a /(g/100g)	>67	54~69	49~56	<51	GB 5009.3

^a moisture content in non-fat ingredients (g/100g)=moisture (g)/[total mass (g)-fat(g)]*100

3.3.2 The fat content should conform to the requirements listed in Table 3.

Table 3 Fat Content in Solids

Items	Indicators					Analytical methods
	High-fat	Whole-fat	Medium-fat	Partially-skim	Skim	
Fat content in solids ^a /(g/100g)	≥60	≥45,<60	≥25,<45	≥10,<25	<10	GB 5413.3

^a fat content in solids (g/100g)=fat (g)/[total mass (g)-moisture(g)]*100

3.4 Contaminant Limits and Mycotoxin Limits

3.4.1 Contaminant limits shall conform to requirements in GB 2762

3.4.2 Mycotoxin limits shall conform to requirements in GB 2761

3.5 Microbial Limits

3.5.1 The limits of pathogenic bacteria shall conform to the requirements of GB 29921.

3.5.2 Microbial limits shall also conform to the requirements listed in Table 4.

Table 4 Microbial Limits

Items	Sampling ^a and limits (indicated in CFU/g, unless designated otherwise)				Analytical methods
	n	c	m	M	
Coliform	5	2	100	1000	GB4789.3

^a Analysis and treatment of samples apply to GB4789.1 and GB4789.18.

3.6 Food Additives and Food Nutrition Fortifiers

3.6.1 Use of food additives shall conform to requirements in GB 2760.

3.6.2 Use of food nutrition fortifiers shall conform to requirements in GB 14880.

3.7 Others

3.7.1 Cheese (“Gan Lao” in Chinese) can also be called “cheese” (“Nai Lao” in Chinese).

(Note: there are two different commonly used names in Chinese for cheese. One is “Gan Lao” – the straight translation is “dry curd”; the other is “Nai Lao” – the straight translation is “milk curd.”)

END TRANSLATION